

#154 Weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **37 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **37 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (50.7%)	75 %	4
Grain	Viking Pale Ale malt	1.2 kg (35.8%)	80 %	5
Grain	Płatki owsiane	0.25 kg (7.5%)	75 %	3
Grain	Wheat, Torrified	0.2 kg (6%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	55 min	9.6 %
Aroma (end of boil)	lunga	6 g	10 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Ziarna kakaowca	200 g	Secondary	7 day(s)

Other	Wit. C	1 g	Secondary	7 day(s)
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